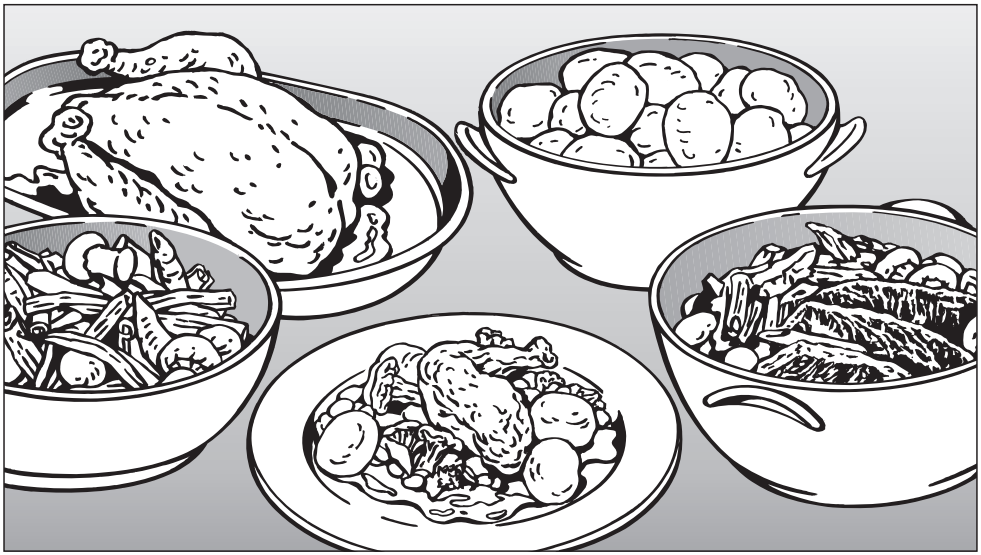
Miele

Operating Instructions



Built-in Warming Drawer

ESW 700-25
ESW 760-25
ESW 761-25

USA CDN

To prevent accidents
and machine damages,
read these instructions
before installation or use.

M.-Nr. 05 857 820

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IMPORTANT SAFETY INSTRUCTIONS

WARNING- When using the warming drawer follow basic precautions, including the following:

Read all instructions before installation or use of the warming drawer to prevent injury and machine damage.

This appliance is only intended for the domestic use of holding cooked food at serving temperature. Any other use is at the operator's own risk and could be dangerous.

This appliance conforms to all uniform safety codes and regulations. The manufacturer can not be held responsible for damage or injury caused by improper use of this appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

SAVE THESE INSTRUCTIONS!

Technical safety

Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt.

Be certain your appliance is properly installed and grounded by a qualified technician.

To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.
The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.

Installation, repair and maintenance work should be by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.

This appliance must only be used after it has been installed in cabinetry to ensure all electrical components are shielded.

Never open the outer casing of the appliance.
Tampering with electrical connections or components and mechanical parts is dangerous and can cause machine damage.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for service.

Do not connect the appliance to the electricity supply by an extension cord. Extension cords do not guarantee the required safety of the appliance, e.g danger of overheating.

This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or Technical Service with specific requirements.

Use

Prevent burns. Do not touch hot surfaces. Use handles or knobs. Use heat-resistant oven mitts when removing dishes.

Use only dry, heat resistant pot holders. Moist or damp pot holders used on hot surfaces may result in steam burns. Do not substitute towels or other bulky items for pot holders.

Do not touch the top mounted heating element or other interior surfaces of the warming drawer. Heating elements may be hot even though they are not glowing. During and after use, do not let clothing or other flammable materials come in contact with the top mounted heating element or interior surfaces of the drawer until they have had sufficient time to cool.

Keep children away from the appliance and its controls. Supervise its use by the elderly or infirm. The appliance can get very hot during use. Danger of burns!

Do not store anything in the warming drawer. Forgotten items could melt or catch fire when the appliance is turned on. Flammable liquids and materials should never be stored in or above the warming drawer.

Fire hazard - food, bread and herbs warmed for a long period will dry out and could ignite.
Make sure food is not forgotten in the warming drawer.

- It is possible that some bacterial growth may occur in foods maintained for lengthy periods of time at low temperature levels.

- Before serving, be sure food is at a safe temperature.
This is particularly important when preparing food for babies and children.

- Never warm undiluted alcohol in the warming drawer as this can easily ignite.

- Exercise caution when warming food with a high sugar content. If heated for too long the sugar may caramelize or ignite.

- Only use heat resistant dishes.

- Do not place food in unopened containers in the warming drawer. Pressure may build up and cause them to explode.

- Do not use plastic containers or plastic wrap in the warming drawer. Items may melt and cause damage to the warming drawer or injury.

- Close the drawer after removing food. An opened drawer can be a trip or burn hazard.

- Always open the drawer carefully. Allow hot air or steam to escape before placing or removing food.

- Do not lean or sit on the drawer. This will damage the drawer which can only hold a maximum of 33 lbs (15 kg).

- Use a food thermometer to check the temperature of food.

- Only use the warming drawer with the non-slip mat in place to prevent injuries and machine damage.

- To prevent injuries, do not use accessories not recommended by Miele.

- Before cleaning the appliance, trip the circuit breaker and allow the appliance to cool.

- Do not use a steam cleaner to clean the drawer. Steam could penetrate electrical components and cause a short circuit.

General notes

- Children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
Caution: Do not store items of interest to children in cabinets above or in the warming drawer. Children climbing on the appliance to reach these items could be seriously injured.

- Wear proper clothing. Loose-fitting or hanging garments should never be worn while using the warming drawer.

- Do not leave the warming drawer unattended while in use.

- Do not use water on grease fires! A violent steam explosion may result. Smother the fire with a dry chemical or foam fire extinguisher.

- Never add water to food in a hot drawer. The steam created could cause serious burns or scalds.

- Do not use the warming drawer to heat the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

- When using kitchen appliances near the warming drawer, make certain that the power cords do not come in contact with or get caught in the drawer.

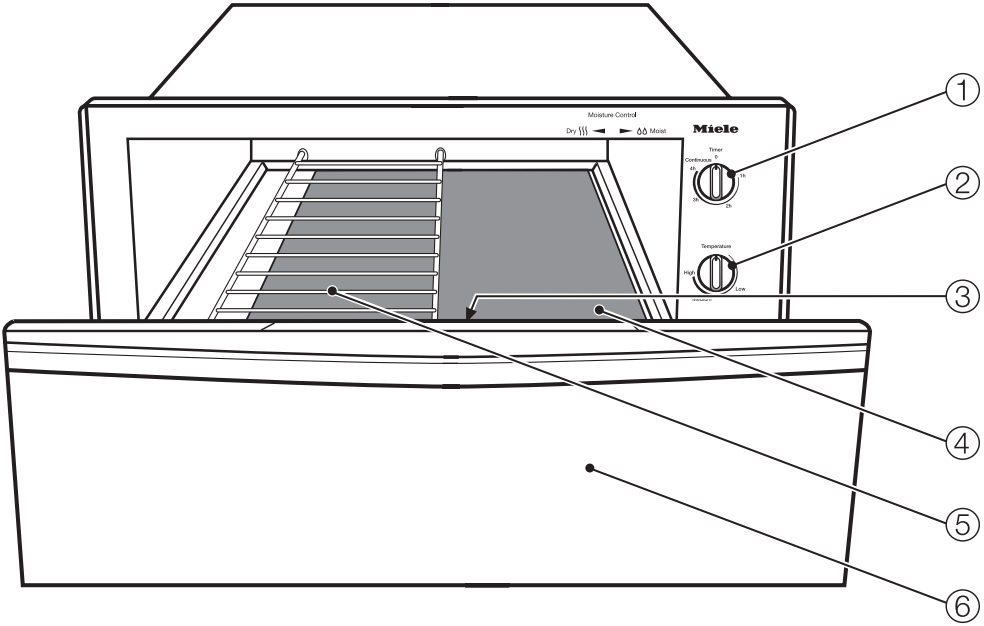
- In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered by the appliance warranty.

- Do not use outdoors.

Disposal of an old appliance

- Before discarding an old appliance, disconnect the power cord and remove any doors to prevent hazards.

Guide to the warming drawer



① Timer

② Temperature selector

③ Humidity control

④ Non-slip mat

⑤ Rack

⑥ Drawer

The warming drawer is operated by the timer, the temperature selector and the humidity control.

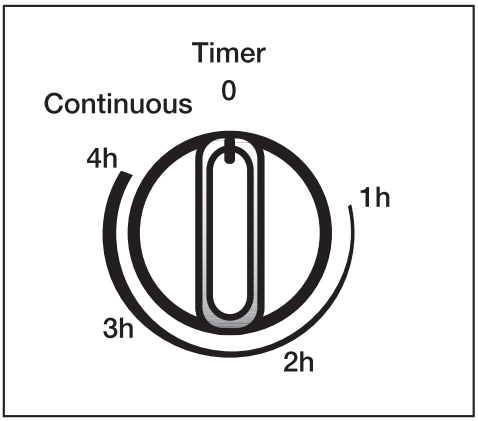
The controls are only visible when the drawer is open.

Once the warming drawer begins to heat the circulation fan will turn on to evenly heat the drawer. When the selected temperature is reached, the heat and the fan will shut off to prevent food from drying out.

If the temperature drops below the selected temperature, the heat will turn back on.

Timer

The timer activates the heating elements and circulation fan. To warm food the timer must be turned to an appropriate time setting. A time setting of 1 - 4 hours or "Continuous" can be selected.



– **To set a limited time:**
Turn the timer clockwise from "0" to the desired time (up to 4 hours.)

– **To set an unlimited time:**
Turn the timer counterclockwise from "0" to "Continuous". The knob can not be turned past "4 h" to "Continuous".

– The warming drawer is turned off at the "0" setting.

– The "Continuous" setting will warm the drawer until the knob is turned to "0".

Please note, the "Continuous" setting requires close supervision to prevent fires. Forgotten food will dry out and could ignite.

Temperature selector

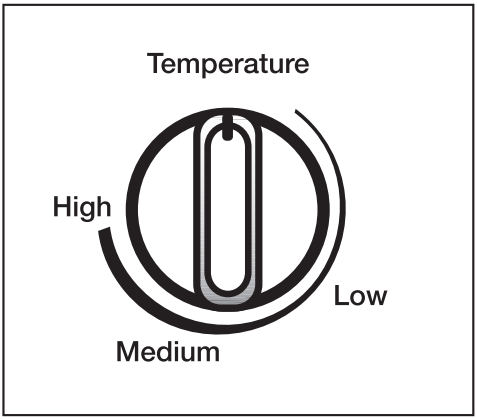
The temperature can be set on or between the "Low", "Medium" and "High" settings.

The temperature settings:

– Low: 140 °F (60 °C)

– Medium: 176 °F (80 °C)

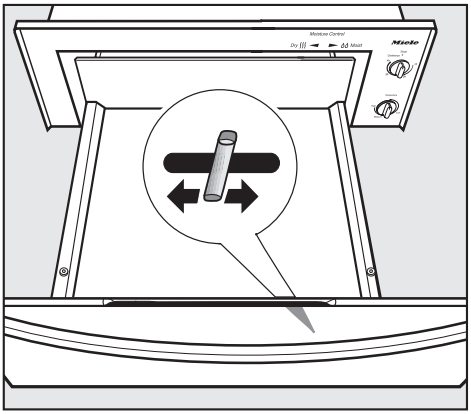
– High: 203 °F (95 °C)



Humidity control

The humidity control adjusts the humidity within the drawer. The humidity control can be set anywhere between "Moist" and "Dry".

Use oven mitts when adjusting the humidity control. The control may become hot during use.



– "Moist": This position closes the vents and seals the moisture in the drawer to keep food moist and soft. Condensation may occur around the inside edge of the drawer.

– "Dry": This position opens the vents for maximum airflow to keep food crisp.
"Dry" is ideal for keeping both dry and liquid foods warm, e.g. soup and bread. Cover liquids with a plate or foil to prevent evaporation.
In this setting moisture may collect on surfaces above the warming drawer.

– "Center": This position is between "Moist" and "Dry" and partially opens the vents to keep food warm and slightly moist, e.g. pizza.

Temperature And Humidity Suggestions

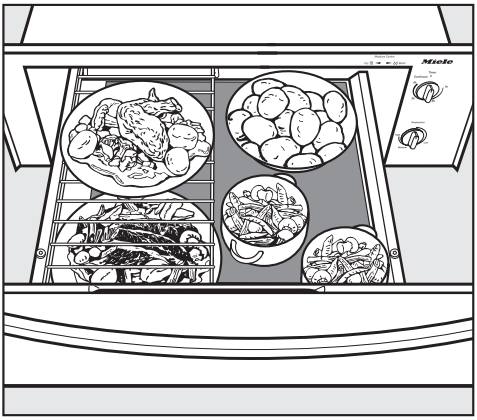
Food	Temperature	Humidity control	Covered[1] / Uncovered
Bacon [2]	Medium	Dry	Uncovered
Beef Medium / Well	Medium	Moist	Covered
Beef Rare	Low	Moist	Covered
Bread hard roles	Medium	Dry	Uncovered
Bread soft rolls	Medium	Moist	Covered
Bread proofing	"0"	Moist	Damp Towel
Casserole, crisp top[2]	Medium	Center	Uncovered
Casserole, moist	High	Moist	Covered
Eggs	Medium	Moist	Covered
Fish / Seafood	Medium	Moist	Covered
Fish sticks [2]	High	Dry	Uncovered
Fried foods [2]	High	Center	Uncovered
Fruit	Medium	Moist	Covered
Gravy, cream sauces	Medium	Moist	Covered
Ham	Medium	Moist	Covered
Lamb	Medium	Moist	Covered
Oatmeal	Medium	Moist	Uncovered
Pancakes	High	Moist	Covered
Pies - Single Crust	Medium	Moist	Uncovered
Pies - Double Crust	Medium	Dry	Uncovered
Pizza	High	Center	Covered
Pork	Medium	Moist	Covered
Potatoes - baked	High	Center	Damp towel
Potatoes - mashed	Medium	Moist	Covered
Poultry	High	Moist	Uncovered
Rice	Medium	Moist	Covered
Serving dishes	Low	Moist	Uncovered
Vegetables	High	Moist	Covered

[1] Cover the food with aluminium foil or lid.

[2] Do not cover crispy foods.

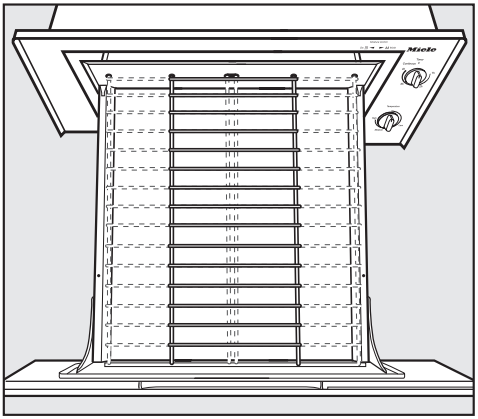
The drawer load will depend on the type and size of your dishes.

The maximum load is 33 lbs (15 kg). Do not rest heavy items on the drawer.



Use the supplied rack to increase the load space.

The rack can be inserted in three positions: middle, left or right.



- Insert the rack into the slots of the rear wall in the drawer and then slide the front of the rack into position.

Additional racks are available for purchase from the Technical Service Department.

Loading the warming drawer

Tips

– To keep different foods hot, set the temperature for the food requiring the highest temperature setting. Place the food needing the highest setting on the rack and the other food on the floor of the drawer.

– For large quantities of food, it may be necessary to use a higher temperature and humidity level.

– When warming food and dishes at the same time, place the dishes on the floor of the drawer and the food on the rack.

– Food in heat resistant glass and ceramic containers may require higher temperatures than food in metal dishes.

– Allow extra time for the temperature to adjust after adding or checking on food or dishes.

– Do not block the vents on the inside of the drawer. This will prevent food and dishes from warming evenly.

Please note: Be careful not to place food too close to the upper heating element. Increased temperature and proximity may cause a fire!

Keeping food warm

For best results, preheat the warming drawer before warming food.

- Open the drawer.
- Turn the timer to the desired time setting.
- Turn the temperature selector to the desired temperature setting.
- Slide the humidity control to the desired humidity level. Use the "Moist" setting when preheating.
- Close the drawer.

Preheating times:

– "Low": 6 minutes

– "Medium": 10 minutes

– "High": 14 minutes

- Once the preheating time has elapsed, place the hot food in the warming drawer.

Never place food directly on the non-slip mat or the racks. Always warm food on a dish.

Do not add water to food or place a container with water in the warming drawer. Additional water will make food soggy and may cause machine damage.

Take care when opening and closing the loaded drawer to prevent spills.

- If necessary adjust the settings.
- Close the drawer.

Keep the drawer closed while in use to prevent food from drying out. Remember, food may continue to cook while being warmed in the drawer.

- The warming drawer can be turned off at any time by turning the timer to the "0" setting.

When warming is complete keep the drawer open for a few minutes to allow the humidity to evaporate.

Prewarming the dishes

The warming drawer can also be used to warm dishes. Do not preheat the drawer before warming dishes.

Only use heat resistant dishes.

- Open the drawer.
- Place the dishes in the drawer.

Arrange dishes evenly in the drawer and on the rack. Limit stacks to 2 plates for better warming.

- Turn the timer to 30 minutes (halfway to "1 h").
- Turn the temperature selector to:

  "Low" if dishes are on the rack or are light weight.

  "High" if dishes are on the floor of the drawer or are heavy or thick.
- Slide the humidity control to "Moist".
- Close the drawer.
- After 30 minutes the drawer will shut off.

Caution! The dishes may be very hot!

- Carefully remove dishes using oven mitts.

Food and dishes can also be warmed simultaneously.

Keep in mind that the temperature setting to keep food warm may be higher than the temperature required to warm dishes.

When warming food and dishes at the same time, place the dishes on the floor of the drawer and the food on the rack.

⚠ CAUTION: Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker.

Do not clean or remove the warming drawer until it has cooled.
Danger of burns!

Appliance front and control panel

- All external surfaces and controls can be cleaned with warm water and liquid dish soap applied with a sponge.
- Wipe dry using a soft cloth.

Glass

Glass surfaces can be cleaned with a glass cleaner.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

Avoid the following on all surfaces:

- abrasive cleaning agents,
  e.g. powder or cream cleansers,

- abrasive sponges,
  e.g. pot scourers or sponges that were used with abrasive cleaning agents,

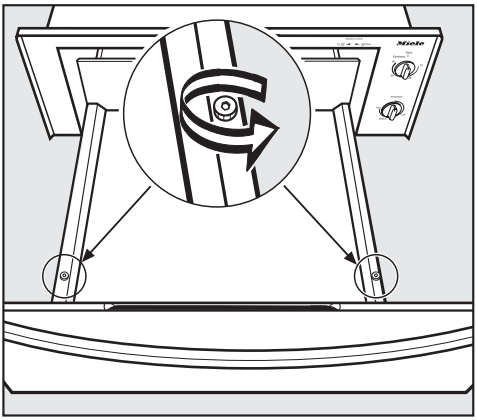
- oven sprays.

Warming drawer care

Drawer

The drawer can be removed for easier cleaning.

Removing the drawer



- Pull the drawer completely out and loosen the nuts.

Be careful when removing the heavy drawer.

- Remove the non-slip mat.
- Clean all surfaces of the drawer and the non-slip mat with a solution of warm water and liquid dish soap.
- Wipe dry with a soft cloth.
- Replace the drawer in reverse order.

Non-slip mat

Clean the non-slip mat by hand with warm water and liquid dish soap.

Only put the non-slip mat back in the drawer when it is completely dry.

The non-slip mat is not suitable for cleaning in a washer or dishwasher.

Rack

- Clean the rack with warm water and liquid dish soap or a non-abrasive stainless steel cleaner.

⚠Repairs should only be carried out by a qualified and trained person in accordance with local and national safety regulations. Unauthorized repairs could cause an injury or machine damage. Some minor problems can be fixed without a service call.

What if the drawer does not heat?	
Possible fault	**Fix**
There is no power to the warming drawer.	Insert the plug into the outlet.
The circuit breaker has tripped.	Reset the circuit breaker.
The timer is set to "0" or a temperature was not selected.	Turn the timer to a time and/or temperature setting.
What if the food is not warm enough?	
Possible fault	**Fix**
Adjust the temperature setting. Check that the vents have not been blocked by large plates or dishes.	
What if the food or dishes are too hot?	
Check the the temperature setting and make sure the food is not too close to the heating element.	
What if the food is extremely dry or moist?	
Adjust the humidity control setting.	
What if the dishes are not warm enough?	
Possible fault	**Fix**
The wrong temperature was selected.	Check the temperature setting.
The vents were blocked by dishes.	Reload the dishes.
The dishes need more time to warm.	Increase the timer setting.
Why is a noise is heard during use?	
This is not a fault. This is the circulation fan which distributes the heated air. The fan should shut off automatically after 30 minutes of turning the drawer on.	

Technical Service

In the event of a fault which you cannot easily fix yourself, please contact:

– Your Miele Dealer

or

– The Miele Technical Service Department

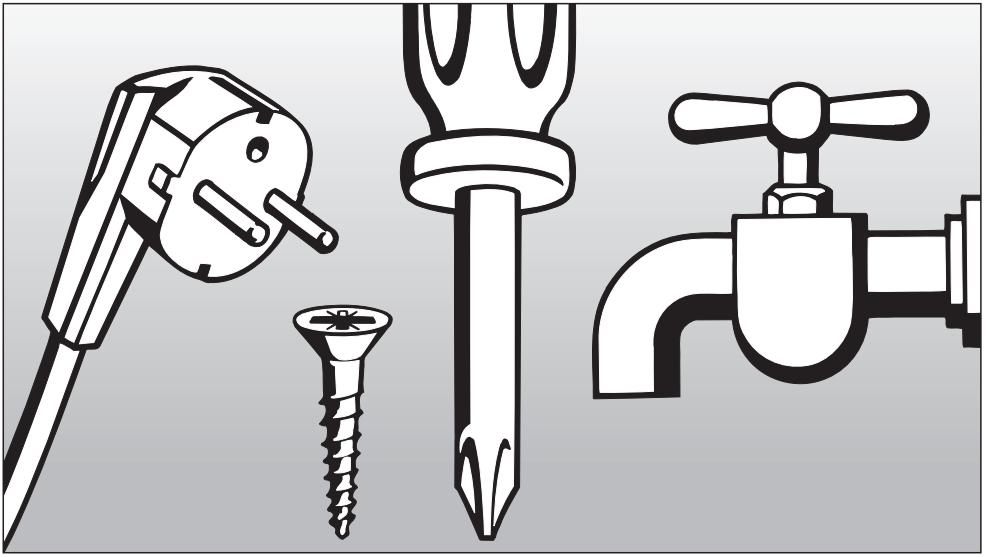
USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting Technical Service please quote the serial number and model of the warming drawer.

Adhere data plate sticker below

Miele



Installation Instructions

Help protect our environment

Disposal of the packing materials

The cardboard box and packing materials protect the appliance during shipping. They have been designed to be biodegradable and recyclable.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children. Danger of suffocation!

Disposal of an old appliance

Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibilty of recycling these materials.

Ensure that the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord. Remove any doors to prevent trapping hazards.

⚠CAUTION: Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent machine damage. Consult an electrician if in doubt.

Only operate the warming drawer after it has been installed into the countertop.

Installer:
Please leave these instructions with the consumer.

Power supply

This appliance is equipped with a 5 ft (1.5 m) long power cord with a three-prong grounding plug ready for connection to a 120 V, 15 A, 60 Hz power supply.

Further installation details are on the wiring diagram.

Installation tips

- The warming drawer should be placed at a convenient height for easy access.
- The drawer should be installed clear of drafts caused by open doors and windows.
- Proper clearance must be allowed for the warming drawer to open with out interference.
- The warming drawer must be secured to cabinetry to prevent the drawer from tipping when loaded.
- The warming drawer should be level to prevent the drawer sliding open or closed on its own.
  The drawer can not be leveled after it has been installed.
  If necessary install a shelf within the cabinetry to support the drawer.

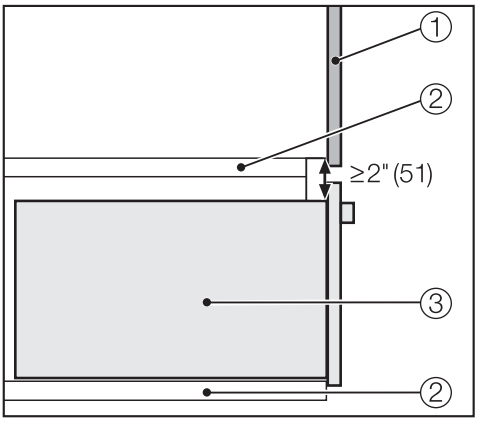
Steam from the vents can damage the cabinetry to the warming drawer.

A minimum 2" (5 cm) gap must be allowed between the upper edge of the warming drawer and the cabinetry.
This gap can be left open or filled with a moisture restistance sealing strip.

① Cabinetry front

② Separators (gap above and shelf below)

③ Warming drawer casing



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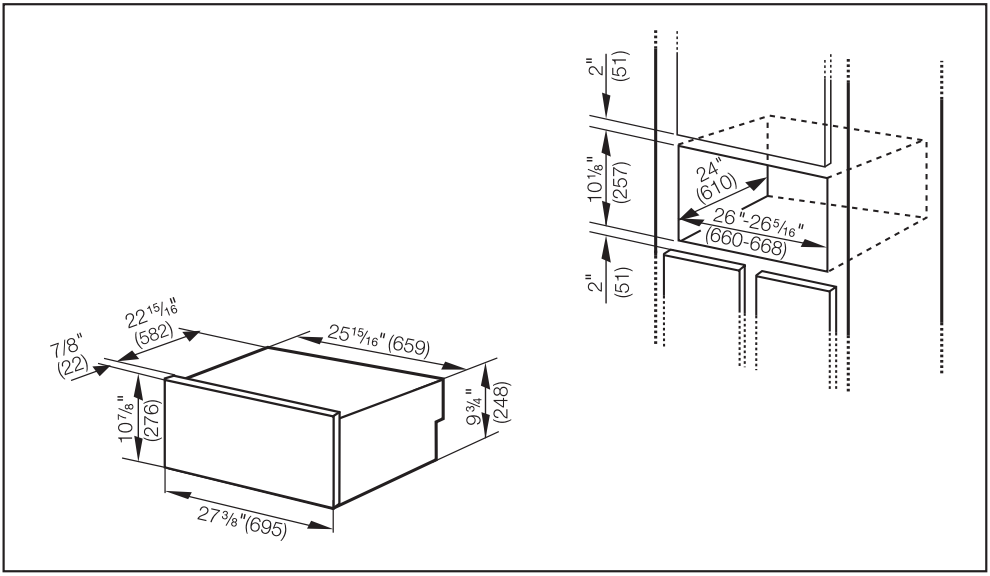

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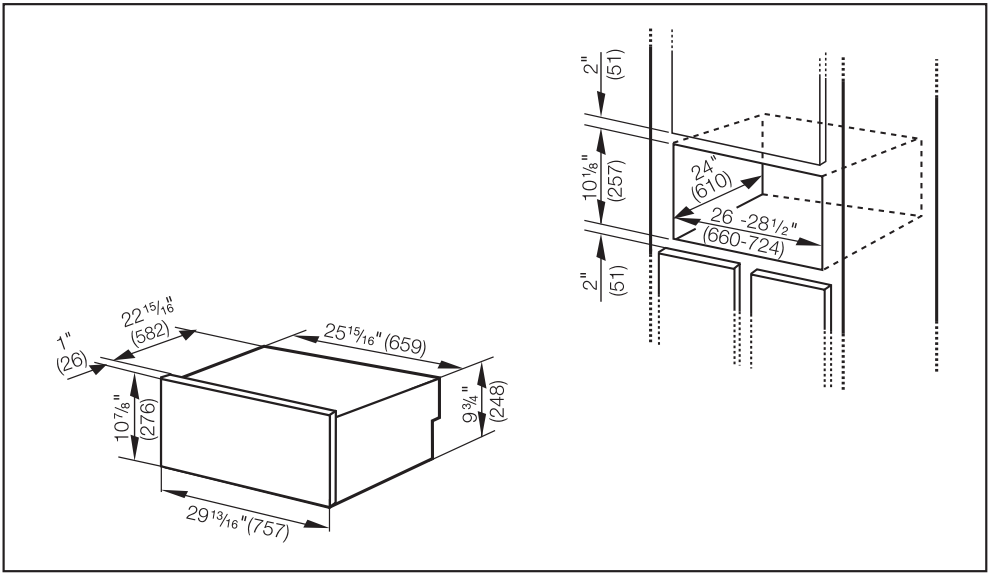
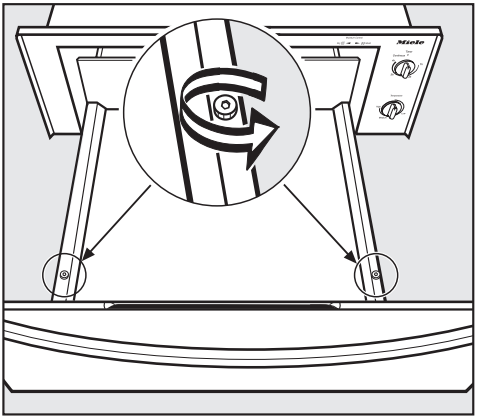


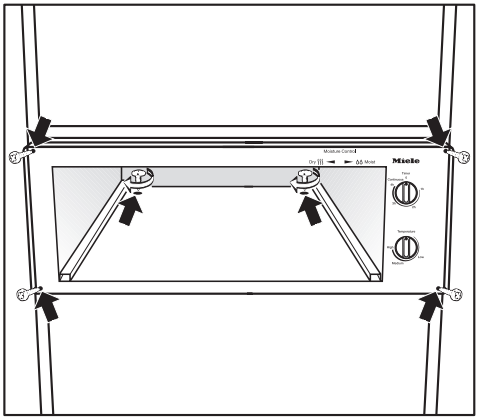
Installing the warming drawer

- Remove the drawer from the casing before installing the appliance in the cabinetry.

Removing the drawer



- Pull the drawer completely out and loosen the nuts.
- Carefully lift the drawer and pull it slowly out.
  Set the drawer down on a flat, stable surface.
- Push the casing in the cabinetry.



- Secure the casing in the cabinetry with the six screws.

Inserting the drawer

- Pull out the telescopic skies from the casing.
- Set the drawer on the telescopic skies.
  Secure the drawer with the two nuts.

Integrated installations Models 700-25 FB / 760-25 FB

Custom made front panels can be installed with models 700-25 FB and 760-25 FB.

Panel dimensions

700-25 FB
Width 27 $^{3}/_{8}$" (695 mm)
Height 11" (279 mm)

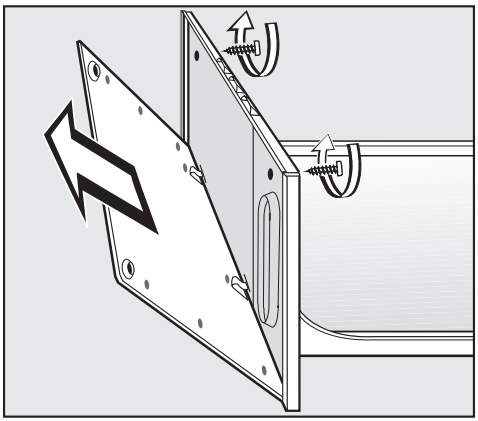
760-25 FB
Width 29 $^{13}/_{16}$" (757mm)
Height 11" (279 mm)

The custom panel must be atleast $^{3}/_{8}$" (10 mm) thick and made of heat resistant material140 °F (60 °C).

① Install a handle to the custom front panel using counter sunk screws.

② Remove the drawer from the casing. See "Removing the drawer".

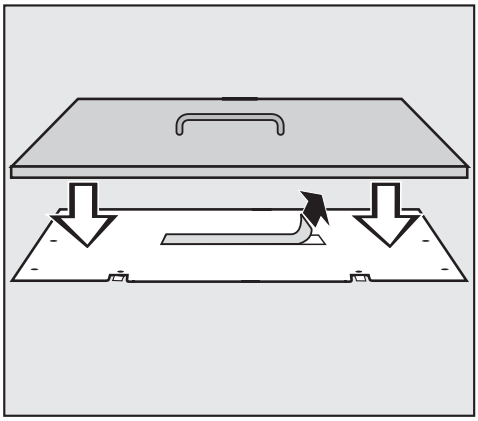
The panel attached to the warming drawer front can be used as the drilling template for the custom panel.



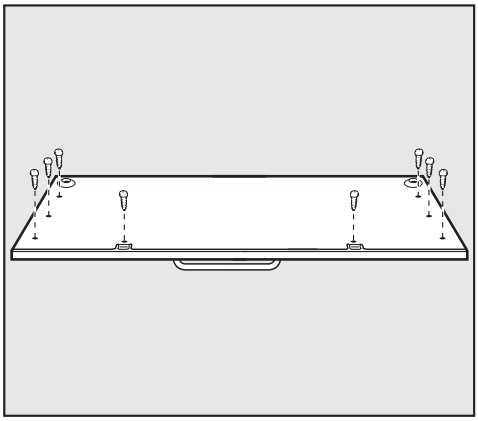
③ Loosen the two screws on the inner side of the drawer and remove the panel from the appliance front.

④ Place the panel on a firm surface with the adhesive tape facing up. Peel the backing from the adhesive tape.

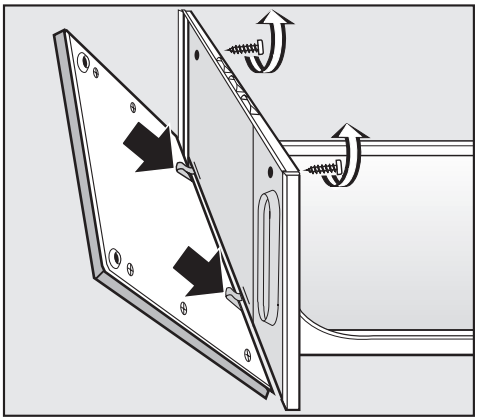
⑤ Position the custom panel over the removed panel using the tape to hold it in place.



⑥ Press the custom panel tight on to the removed panel.



⑦ Screw the removed panel to the custom panel with the eight screws.



⑧ Hook the panels into the bottom on and secure at the top with two screws making sure the seal is seated correctly.

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This paper has been bleached without chlorine.